

AMENDMENTS TO THE SPECIFICATION

Please amend the paragraph on page 1, lines 20 to 25, as follows:

Furthermore, another method of making Amazake, is by mixing Rice ~~koji~~ Koji with boiled or steamed rice, adding hot water of the desired temperature to this, maintaining this to be fermented between 12 to 24 hours at 50~60 ~~degrees~~ °C and mixing this fermented product with an amount of about three times hot water.

Please amend the paragraph beginning on page 2, line 25, to page 3, line 2, as follows:

A method of making Amazake in the invention is characterized in that it is made by adding water to Koji made from germinated brown rice, maintaining this for between 3 to 18 hours at about 40~70 ~~degrees~~ °C to be converted into sugar, crushing or smashing the thus made Amazake, mixing with adequate Amazake which is made by the above-mentioned Amazake rice as a main raw material and then filling into desired sealing container members.

Please amend the paragraph beginning on page 3, line 27, to page 4, line 4, as follows:

A method of the example 1 of the invention with using germinated brown rice as a main raw material consists of adding water to Koji which is made from this germinated brown rice and maintaining this to be converted into sugar by keeping it warm for between 3 to 18 hours at about 40~70 ~~degrees~~ °C , then crushing or smashing the Amazake which is made by this conversion into sugar and filling this crushed or smashed Amazake into desired sealing container members.